

SHORTBREAD SPRINGERLE-LIKE COOKIES

(slightly modified from [King Arthur Flour](#))

227g butter, room temperature
106g brown sugar
2 teaspoons granulated sugar
1/2 teaspoon salt
1 large egg
1 teaspoon vanilla extract
1/8 tsp anise oil
360g all-purpose flour

Beat together the butter, sugars, and salt until light and creamy. Beat in the egg and vanilla, and fold in the flour. Divide the dough in half, shape both halves as disks, wrap in plastic, and refrigerate for at least 1 hour.

Heat the oven to 350F. Line with parchment) two baking sheets.

Working with one disk at a time, flour your work surface and roll the dough 1/4" thick. To shape cookies using a springerle mold: Brush a very light coating of flour onto the dough and your springerle mold. Press the mold firmly into the dough, then remove and cut around the design with a cookie cutter.

Transfer the cut cookies to the prepared baking sheets. Freeze for 10 minutes. Bake the cookies for 10 to 12 minutes, until lightly golden around the edges. Remove them from the oven, and allow them to cool before painting, if so desired.